

Second edition
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Spices and condiments — Determination of moisture content

Épices et condiments — Détermination de la teneur en eau



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Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices, culinary herbs and condiments*.

This second edition cancels and replaces the first edition (ISO 939:1980), which has been technically revised. The main changes compared with the previous edition are as follows:

- the Introduction has been deleted;
- definition [3.1](#) has been revised;
- in [8.1](#), “a potassium dichromate sulphuric acid cleaning solution” has been replaced by “a laboratory-grade detergent”;
- in [8.4](#), “asbestos cloth” has been replaced by “glass fibres, stone wool or ceramic fibres”;
- in [8.4](#), the instruction to immerse the receiver in water at room temperature has been changed from “15 min” to “45 min”;
- in [Annex A b](#)), the inner tube diameter has been changed from “9,5 to 12,5 mm” to “5 mm to 12,5 mm”.

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